

INFORMATION LETTER

Not for
Publication

NATIONAL CANNERS ASSOCIATION

For Members
Only

No. 1468

Washington, D. C.

December 19, 1953

Year-end Crop Report

The 1953 production of the 11 vegetables for commercial processing totaled 6.55 million tons, 2 percent less than the 1952 production of 6.66 million tons but 16 percent more than the average for 1942-51, according to the year-end report issued December 17 by the Agricultural Marketing Service, USDA.

Acreage of these 11 processing vegetables was 1 percent less than the 1.8 million acres harvested in 1952 and 3 percent below the 10-year average, while value was the same as in 1952 but 29 percent above the average for 1942-51. Total value this year amounted to \$274 million.

Sugar Consumption Quota Set by USDA at 8,000,000 Tons

A total of 8,000,000 tons of sugar has been determined to be needed to meet consumer requirements in the United States in 1954, it was announced December 14 by the U. S. Department of Agriculture.

This determination for 1954 compares with an initial determination of 7,800,000 tons, a final determination of 8,100,000 tons, and an estimated actual consumption of 8,100,000 tons in 1953.

The 1954 quota is 400,000 tons less than would be needed at the rate of disappearance during the 1952-53 base period, adjusted for increasing population. It is necessary to withhold this quantity, USDA said, in view of possible stock-piling during December, and to establish stable prices at levels required by the Sugar Act of 1948. In the initial determination for 1953, a similar 400,000 ton allowance was made.

The 6.55 million ton production of the 11 vegetables for processing was about double the output of the same 11 vegetables for the fresh market. The production for processing amounted to about two-thirds of the total tonnage of the 11 crops.

Of the 10 major vegetables, the only crop with a larger production for fresh market was cabbage. If the production of green peppers for fresh market were considered comparable with the production of pimientos for processing, then fresh market output for 2 of the 11 would exceed the production for processing.

Crop	1953 U.S. Production		Production produced for processing
	for fresh market	for processing	
	(1,000 tons)	(percent)	
Asparagus.....	93.8	57.5	62.0
Lima beans.....	105.9	22.9	82.2
Snap beans.....	298.6	262.3	53.2
Beets.....	154.1	41.9	78.6
Cabbage.....	211.9	1,228.4	14.7
Sweet corn.....	1,504.7	599.1	71.5
Cucumbers.....	323.3	177.3	65.2
Green peas.....	461.5	20.2	95.8
Pimientos.....	32.5	123.4	...
Spinach.....	108.1	101.0	51.7
Tomatoes.....	3,241.8	901.6	78.2

a Green peppers.

Wisconsin ranks first in the 1953 acreage while California leads from the standpoint of both production and value of crops for processing.

The 1953 production is 9 percent below the record output of 7.22 million tons in 1951. However, record crops this season were reported for green lima beans, snap beans, and cucumbers for pickles. The only processing crops below average were asparagus and spinach.

Production of beets for canning, cabbage for sauerkraut, sweet corn,

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1954 Convention Program

The first announcement of details of the program for the 1954 Convention is made in the center spread of this issue of the INFORMATION LETTER, pages 342 and 343. The program details cover the General Session, Canning Problems Conferences, Raw Products Conferences, Marketing Sessions, and the Fishery Products Conference.

Canned Foods Credited at Wright Brothers Observance

The fact that canned foods made a contribution to the success of the historic first airplane flight of the pioneer Wright Brothers has been prominently emphasized during the 50th anniversary celebration of that event this week at Kitty Hawk, N. C.

Thousands of visitors and participants in the four-day celebration viewed a facsimile restoration of the living quarters of the famous Wright Brothers, which they occupied during their experiments in 1901, 1902, and 1903. This included the kitchen area, which has two shelves containing 38 cans of various products of the time.

The National Park Service was assigned the job of restoring the quarters. When they discovered from an old 1902 photo print that cans and labels of the period would have to be found to build the replica, they called on the N.C.A. Labeling Division. H. R. Smith, of the Washington Research Laboratory, succeeded in locating contemporaneous labels for most of the products involved and he reconstructed 38 cans of the old "hole-and-cap" style, finding other old-style containers and an old type can opener that were needed to complete the exhibit. Mr. Smith was present at Kitty Hawk during the week to check the exhibit and to explain it to visitors.

The N.C.A. Information Division prepared a feature story (reproduced below) emphasizing the use of canned foods by the Wright Brothers and giving an account of the Association's part in making the restoration authentic. This was used as basic material

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Labeling of Dietary Foods To Show Sodium Content

Hearings by the Food and Drug Administration to amend the regulations pertaining to label statements of dietetic foods used to regulate the consumption of sodium were begun December 15.

The proposed amendment, which together with the notice of hearing was published in the INFORMATION LETTER of November 21, page 324, would require that

"If a food purports to be or is represented for special dietary use by man by reason of its use as a means of regulating the intake of sodium for the purposes of dietary management with respect to diseases, the label shall bear a statement of the number of milligrams of sodium in 100 grams in such food."

A number of witnesses testified on labeling of dietetic foods and gave information for the record on the actual sodium content in many commonly used food products. They were followed by several members of the medical profession who testified on the need for limiting the amount of sodium in the diet in the control of certain diseases.

The hearings were expected to conclude this week. Within a reasonable time, the Secretary of Health, Education, and Welfare will issue findings of fact and a proposed order. Interested parties will have an opportunity to file exceptions before any proposed order becomes final.

DEATH

Daniel D. Conway

Daniel D. Conway, 61, well known New Jersey canner, died at his home in Vineland December 15.

Mr. Conway was sheriff of Atlantic County, N. J., from 1929 to 1932. He entered the canning business with Francis H. Leggett & Company in Landisville and later founded Minot Food Packers, Inc., of Bridgeton.

Mr. Conway was president of the Tri-State Packers Association in 1941 and served on the N.C.A. Board of Directors, 1942-45, and as a member of the N.C.A. Convention Committee.

RESEARCH

New Sweet Potato for Canning

A new canning variety of sweet potato, Sunnyside, is announced by the Agricultural Research Service as the newest product of the national sweet potato breeding program carried on by USDA and various state experiment stations.

Tests by the Maryland Agricultural Experiment Station have shown it well adapted to the Eastern Shore of Maryland, and it is expected to prove suited to other areas, according to USDA.

Limited quantities of foundation stock are available at the Maryland Agricultural Experiment Station, Department of Horticulture, College Park, Md., from a few growers whose names are listed there, and at the Plant Industry Station, USDA, Beltsville, Md.

PERSONNEL

Food Industry Sanitarians

The Association of Food Industry Sanitarians elected the following officers recently at the association's annual meeting and conference:

President—Lloyd F. Fox, Exchange Orange Products Co., Ontario, Calif.; vice president—Dr. Emil M. Wrak, University of California, Davis, Calif.; executive secretary-treasurer—E. S. Doyle, N.C.A. Western Branch Laboratory, Berkeley, Calif. (reelected).

William C. Stretton of the Van Camp Sea Food Co., Inc., Terminal Island, Calif., won the A.F.I.S. annual publications award for the best bulletin submitted and published during the year. His paper was titled "Inexpensive Steam Cleaning Unit" and gave specifications and diagram of a steam cleaning unit he developed and built.

Georgia Canners Association

The Georgia Canners Association elected the following officers recently at the association's annual convention:

President—Ed White, White Packing Co., Vienna; first vice president—Grady Langford, Langford & Taylor, Meansville; second vice president—Cliff Bateman, Bateman Canning Co., Macon; secretary-treasurer—Paul J. Mitchell, Jr., Griffin (reelected).

Information Letter Schedule

Because of the Christmas holiday, the next issue of the INFORMATION LETTER will be published December 30.

In that issue will be reported details of the year-end crop reports, covering vegetables for processing and all fruits, which were issued by the Agricultural Marketing Service late December 17.

The first scheduled issue of the INFORMATION LETTER in 1954 will be published January 9.

New York State Canners

The New York State Canners and Freezers Association elected the following officers recently at the association's annual convention:

President—Francis J. Miller, Cur-tice Brothers Co., Rochester; vice president—Norman L. Waggoner, Olney & Carpenter, Inc., Wolcott; secretary—W. H. Sherman, Rochester (re-elected); treasurer—M. E. Regan, Growers & Packers Coop. Canning Co., Inc., North Collins

PROCUREMENT

Canned Beef for USDA

The Production and Marketing Administration, USDA, has announced the purchase of 1,120,000 pounds of canned beef at an average price of 39.94 cents per pound, f.o.b. plant, for the week of December 7. The purchases were made with Section 32 funds. This raises total USDA purchases of canned beef to 166,550,261 pounds.

Invitations for Bids

★ QM Market Center System, 236 West Jackson Blvd., Chicago 6, Ill.

Veterans Administration—Procurement Division, Veterans Administration, Wash. 25, D. C.

The Walsh-Healey Public Contracts Act may apply to all operations performed after the date of notice of award if the total value of a contract is \$10,000 or over.

The Veterans Administration has invited sealed bids to furnish the following:

SARDINES—4,500 dozen No. 1 cans (flat, oval, or tall) of sea herring or pilchard sardines, f.o.b. destination; or equivalent in ¾ size cans. Bids due under S-272 by Jan. 5.

MUSHROOMS—7,300 dozen Jumbo cans (307 x 510), white, stems and pieces, Grade C, f.o.b. destination; or equivalent in other size cans. Bids due under S-281 by Jan. 6.

STATISTICS

Wholesale Distributor Stocks of Canned Foods

Distributors' stocks of 17 volume canned food items on November 1 totaled 37.2 million actual cases, according to a report by the Bureau of the Census, U. S. Department of Commerce.

This represented a decrease of 6.5 million cases or 15 percent below stocks of these items on November 1 a year ago, but reflected a seasonal increase of 8.2 million cases or 28 percent since July of this year.

All of the items covered in the survey showed increases since July 1 except stocks of citrus juices, which were down seasonally. Compared with a year earlier, however, only three canned food items showed heavier distributor inventories—green and wax beans, up 3 percent; pineapple juice, up 9 percent; and applesauce, up 15 percent. The other 14 items covered indicated stocks from 2 to 26 percent below year-ago levels, with canned peaches reflecting the principal decline, 3.6 million cases.

Commodity	Nov. 1, 1952	July 1, 1953	Nov. 1, 1953
(thousands of actual cases)			
Vegetables:			
Beans, green and wax	3,406	1,663	3,523
Corn	5,888	4,293	4,675
Peas	5,763	3,366	4,418
Tomatoes	4,994	3,238	3,888
Tomato catsup and chili sauce	2,676	1,705	2,195
Fruits:			
Applesauce	1,165	874	1,334
Apricots	972	569	854
Cherries, RSP	882	332	720
Fruit cocktail*	1,508	1,171	1,463
Peaches	4,856	2,620	5,603
Pineapple	2,327	1,874	2,079
Pears	1,098	964	1,080
Juices:			
Citrus blends	508	518	385
Grapefruit	915	902	718
Orange	1,161	1,293	1,000
Pineapple	1,510	1,148	1,651
Tomato ^b	4,141	2,468	3,642

* Revised. * Includes fruit for salad and mixed fruits (except citrus). ^b Includes vegetable juice combinations containing at least 70 percent tomato juice.

Year-end Crop Report

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green peas, pimientos, and tomatoes were above average although not of record proportions.

The 1953 production of 3.24 million tons of tomatoes for processing was only 8 percent below the 1952 production despite earlier estimates which indicated production from 15 to 20 percent below a year ago. Fall

weather was unusually favorable for this crop, and the harvest exceeded expectations in the North Atlantic and East North Central states and in California. The national average yield of 11.09 tons per acre set a new record high.

The biggest increase over 1952 in the production of snap beans for processing occurred in Florida, which reported a final production of almost 30 thousand tons, nearly three times last year's output. Florida thus became No. 3 producer of snap beans, compared with No. 5 position a year ago. Other states contributing importantly to the record snap bean crop were New York, replacing Oregon as the No. 1 producer, Tennessee, Michigan, Maryland, Oregon, and Texas.

The total 1953 production of sweet corn for processing was down less than 2 percent from last year. Despite the rather marked reduction in the production of sweet corn for processing in the North Central states—Wisconsin, Minnesota, and Iowa—eight other states showed increases over 1952 amounting to more than 10,000 tons each. Surprisingly, one of these was Illinois, in the area where downturns were general. The tonnage in Illinois was more than 13,000 tons above a year ago, an increase greater than any other state. Closely following Illinois in tonnage increases over 1952 were Maryland, Maine, Oregon, New York, Washington, Idaho, and Utah.

Of the 19 states listed as producing peas for processing in 1953, eight showed decreases and the remaining 11 increases over 1952 production. The increases varied from 300 tons up to 7,000 tons, in Wisconsin. Total production for the U. S. was about 7 percent above 1952. Despite the early-season weather problems in the Northwest, the production of Washington was 5,000 tons greater than 1952, and Oregon production was down only 1,140 tons from last year.

FOREIGN TRADE

Canned Fruit Prices in U. K.

Following are wholesale prices of canned fruits on the United Kingdom market, as reported by the December 14 issue of *Foreign Crops and Markets*, official publication of the Foreign Agricultural Service, USDA:

Commodity	U.S. price f.o.b. at canneries (dollars)	U.K. whole-sale price c.i.f. London* (dollars)
Fruit cocktail ^b	6.80	7.00
Apricots ^b	5.30	5.60
Peaches ^b	4.60	5.60
Grapefruit segments ^b	2.80	2.90
Grapefruit juices ^c	1.80	2.06
Orange juice ^c	2.35	3.57

* From Ministry of Foods wholesale stocks. ^b Case of 24/2½. ^c Case of 24/2. ^d For standard (low quality) pack which is comparable to the lower U. S. prices. * Open market sales.

Foreign Crops and Markets states:

"It appears evident from these prices that if dollars were available, much American fruit could find market in the United Kingdom. The United Kingdom prices quoted are c.i.f. London, shipped to first wholesalers; the United States prices are f.o.b. cannery. If freight and handling charges were added to United States prices, most of the fruit would still be competitive and in many cases the United States product is considered of superior quality. According to recent reports, there is very little supply of fruit cocktail and grapefruit segments in the United Kingdom market."

The USDA also reports that the Ministry of Foods has announced a new agreement for the purchase of canned apricots, peaches, and pears from Australia and South Africa until September 1, 1954. Shipments under last year's contract reached the record total of 1,820,000 cases. The new contract calls for the U. K. to pay 5 percent more for the fruit than was paid last year.

Comparative Totals on 11 Crops for Processing

Crop	Harvested Acreage		Production		Price per Ton ¹	
	1952	1953	1952	1953	1952	1953
	(acres)		(tons—2,000 lb.)		(dollars)	
Asparagus	88,710	89,240	96,800	93,800	209.40	202.50
Beans, lima (shelled)	94,000	109,190	89,800	105,900	148.40	153.09
Beans, snap	114,420	137,520	238,100	298,600	120.20	122.86
Beets (for canning)	15,100	16,420	124,900	154,100	21.90	19.56
Cabbage (for sauerkraut)	16,430	17,080	177,300	211,900	19.90	13.50
Corn, sweet (in husk)	489,000	501,840	1,526,100	1,504,700	23.90	23.30
Cucumbers (for pickles)	150,890	150,720	331,700	332,300	64.80	64.50
Peas, green (shelled)	425,400	430,640	432,400	461,500	90.50	94.20
Pimientos ¹	15,290	25,900	12,400	32,500	80.00	100.00
Spinach	30,040	27,640	111,000	108,100	44.00	38.19
Tomatoes	376,100	292,300	3,523,400	3,241,800	29.10	27.50
Total 11 crops	1,815,380	1,798,490	6,663,900	6,545,200		

¹ Season-average price received by growers. The season falls in the calendar year. ² Georgia plus acreage contracted in other states by Georgia processors.

47TH ANNUAL CONVENTION OF THE

Saturday, January 23

10 a. m.—Opening Session (Part I)

American Room, Hotel Traymore

Presiding: LOUIS RATZESBERGER, JR., President,
National Canners Association

Invocation: Rev. HARRY R. PINE, St. Paul's Metho-
dist Church, Atlantic City, N. J.

Greetings: President RATZESBERGER

Report of Committee on Nominations: HERBERT J.
BARNES, Chairman

Election of Officers

Address: "Food and Your Health"—Dr. FREDERICK
J. STARE, Professor of Nutrition, Schools of Med-
icine and Public Health, Harvard University

Address: (title to be announced)
The Honorable OVETA CULP HOBBY, Secre-
tary of Health, Education, and Welfare

2 p. m.—General Session (Part II)

American Room, Hotel Traymore

Presiding: LOUIS RATZESBERGER, JR., President,
National Canners Association

Report of Committee on Resolutions: HENRY P.
TAYLOR, Chairman

Installation of New Officers

Address: "What the American Housewife Thinks
of Canned Foods"—RAYMOND A. ROBINSON,
Director of Research, Crowell-Collier Publish-
ing Company

Address: (title to be announced)
The Honorable EZRA TAFT BENSON, Secretary
of Agriculture

Sunday, January 24

9:30 a. m.—Canning Problems Conference

Rose Room, Hotel Traymore

Presiding: C. A. GREENLEAF, Washington Research
Laboratory, National Canners Association

Symposium: "Cannery Boiler Operation"

Discussion: "Effect on Containers of Boiler Water
Carryover"—(speaker to be announced)

Discussion: "Water Treatment Methods"—CHARLES
J. SCHAFER, W. H. and L. D. BETZ, chemical
engineers

Details

ATLANTIC CITY

Discussion: "Boiler Operation to Control Water
Carryover"—F. L. BLUMENSHINE, California
Packing Corporation

Discussion: "Steam Requirements in Canning"—
(speaker to be announced)

Address: "The Responsibility of the National Can-
ners Association Research Laboratories to the
Canning Industry"—E. J. CAMERON, Washing-
ton Research Laboratory, N.C.A.

2 p. m.—Raw Products Conference

Rose Room, Hotel Traymore

Presiding: CHARLES H. MAHONEY, Director, Raw
Products Research Bureau, National Canners
Association

Address: "Better Quality Red Cherry Pack"—C. L.
BEDFORD, Michigan Experiment Station

Address: "Tomato Grade Relationship Studies:
New York, Ohio, Indiana"—NORMAN C.
HEALY, U. S. Department of Agriculture

Address: "Harvesting Freestone Peaches for
Quality Pack"—C. L. BEDFORD, Michigan Ex-
periment Station

Address: "Maturity Studies and Quality Evalua-
tion of Peas"—C. B. SAYRE, New York State
Agricultural Experiment Station

2 p. m.—Fishery Products Conference

Stratosphere Room, Hotel Traymore

Presiding: ARTHUR H. MENDONCA, Chairman,
Fishery Products Committee, National Canners
Association

Address: "Service Research and the Fishing In-
dustry"—JOHN L. FARLEY, Director, Fish and
Wildlife Service, U. S. Department of the Interior

Address: To be announced

Address: To be announced

NATIONAL CANNERS ASSOCIATION

Program

CITIZAN. 23 - 27

2 p. m.—Marketing Session

American Room, Hotel Traymore

Visual Presentation: "Your Customer Today"—Life Magazine, dramatizing major changes in the American market and analyzing their effect on marketing of canned foods

Address: "The Business and Economic Outlook for 1954"—the outlook for next year as indicated by current economic trends, sales, earnings, manufacturing costs, employment, food expenditures, as they affect the canning industry

Address: "1954 Canned Food Procurement Plans and Requirements for the Armed Forces"—an authoritative statement on procurement plans of the Office of the Quartermaster General

Monday, January 25

9 a. m.—Raw Products Conference

Rose Room, Hotel Traymore

Panel Discussion: "Current Research on *Drosophila* Control"—Discussion Leader: J. J. WILSON, H. J. Heinz Co.

Panel Members: B. B. PEPPER, New Jersey Experiment Station; L. P. DITMAN, Maryland Experiment Station; H. C. MASON, U. S. Department of Agriculture; E. A. MICHEL-BACHER, California Experiment Station

9:30 a. m.—Canning Problems Conference

American Room, Hotel Traymore

Presiding: J. R. ESTY, Western Branch Laboratory, National Canners Association

Discussion: "Some Factors Affecting Resistance of Bacterial Spores to Gamma Radiation"—(speaker to be announced)

Discussion: "Factors Involved in Perforations in Canned Beets"—(speaker to be announced)

Discussion: "Hot Fill Procedures for Acid Canned Foods"—Discussion Leader: C. P. COLLIER, Western Branch Laboratory, National Canners Association

11 a. m.—Joint Laboratory and Raw Products Conference

American Room, Hotel Traymore

Address: "Pesticide Legislation" (tentative title)—J. HARRY COVINGTON, Office of Counsel, National Canners Association

Address: "Current Developments in Food Standards Legislation" (tentative title)—speaker from Office of Counsel, National Canners Association

2 p. m.—Raw Products Conference

Rose Room, Hotel Traymore

Panel Discussion: "A New Approach to Spray Coverage: Equipment design, application methods, toxicant coverage, operating economy"—Discussion Leader: S. G. YOUNKIN, Campbell Soup Company

Panel Members: (from various state experiment stations; names to be announced)

2 p. m.—Canning Problems Conference

Room B, Convention Hall

Panel Discussion: "Filling Operations in Canning" Discussion: "Filling Liquid Products"—(speakers to be announced)

Discussion: "Filling Granular Products"—HAROLD L. LINK, Food Machinery & Chemical Corp., and C. B. WAY, Green Giant Co.

Discussion: "Filling Semisolid Products"—(speakers to be announced)

2 p. m.—Marketing Session

American Room, Hotel Traymore

Address: "Modern Marketing for Modern Foods"—an analysis of the vital changes in merchandising and selling that must come with this age of technology and science

Panel Discussion: "Effective Retail Merchandising of Canned Foods"—some straight talking about present canned food merchandising practices and how they can be improved, with special emphasis on the techniques of gearing such merchandising to today's "marketing revolution." Also a thoughtful analysis of Mrs. Consumer's reaction to today's canned food merchandising practices

Schedule of Principal Events of the 1954 Convention

(Subject to Revision and Addition)

Wednesday, January 20

6:30 p.m.—Meeting of N.C.A. Home Economics Committee, Pine Room, Hotel Traymore

Thursday, January 21

9:30 a.m.—Meeting of N.C.A. Budget Committee, Club Room, Hotel Traymore

Friday, January 22

9:30 a.m.—Meeting of N.C.A. Administrative Council, Mandarin Room, Hotel Traymore
 12 m.—Luncheon Meeting, C.M.&S.A. Board of Directors, West Room, Claridge Hotel
 12:30 p.m.—Luncheon Meeting, N.C.A. Board of Directors, Rose Room, Hotel Traymore
 12:30 p.m.—Luncheon Meeting, N.C.A. Convention Committee, Rose Room, Hotel Traymore
 5 p.m.—Meeting of N.C.A. Labeling Committee, Chippendale Room, Hotel Traymore
 5 p.m.—Annual Meeting of The Forty Niners, Board Room, Claridge Hotel
 6 p.m.—Cocktail Party for The Forty Niners, Park Lounge, Claridge Hotel
 6:30 p.m.—Dinner for State Secretaries, Mandarin Room, Hotel Traymore
 7 p.m.—Dinner, N.C.A. Labeling Committee, Pine Room, Hotel Traymore
 7:30 p.m.—Past Presidents Dinner, Canning Machinery and Supplies Association, West Room, Claridge Hotel
 8 p.m.—Meeting of N.C.A. Resolutions Committee, Chippendale Room, Hotel Traymore

Saturday, January 23

9 a.m.—Meeting of N.C.A. Nominating Committee, Rose Room, Hotel Traymore
 9:30 a.m.—Business Meeting (morning session) of National Food Brokers Association, Grand Ballroom, Convention Hall
 10 a.m.—N.C.A. Annual Meeting (Opening Session), American Room, Hotel Traymore
 10 a.m.-5:30 p.m.—Canning Machinery and Supplies Exhibit, Convention Hall
 12:30 p.m.—Meeting of N.C.A. Claims Committee, Pine Room, Hotel Traymore
 2 p.m.—N.C.A. Annual Meeting (Closing Session), American Room, Hotel Traymore
 2 p.m.—Business Meeting (afternoon session) of National Food Brokers Association, Grand Ballroom, Convention Hall
 5 p.m.—Drawings for attendance awards, Canning Machinery and Supplies Association, Convention Hall
 6 p.m.—Old Guard Cocktail Party, West Room and Park Lounge, Claridge Hotel
 6:30 p.m.—Meeting of N.C.A. Raw Products Committee and Technical Advisory Committee, Chippendale Room, Hotel Traymore
 7 p.m.—Old Guard Buffet Supper, Trimble Hall, Claridge Hotel
 8 p.m.—N.C.A. Research Advisory Council Smoker, Club Room, Hotel Traymore

Sunday, January 24

8:30 a.m.—Meeting of N.C.A. Legislative Committee, Club Room, Hotel Traymore
 9 a.m.—Meeting of N.C.A. Statistics Committee, Pine Room, Hotel Traymore
 9:30 a.m.—N.C.A. Canning Problems Conference, Rose Room, Hotel Traymore
 10:30 a.m.—Annual Meeting, Canning Machinery and Supplies Association, Room B, Convention Hall
 1-5:30 p.m.—Canning Machinery and Supplies Exhibit, Convention Hall
 2 p.m.—N.C.A. Marketing Session, American Room, Hotel Traymore
 2 p.m.—N.C.A. Fishery Products Conference, Stratosphere Room, Hotel Traymore
 2 p.m.—N.C.A. Raw Products Technical Session, Rose Room, Hotel Traymore
 5 p.m.—Drawings for attendance awards, Canning Machinery and Supplies Association, Convention Hall
 8:30 p.m.—An Evening of Music by Fred Waring, sponsored by the Canning Machinery and Supplies Association, Warner Theater, Boardwalk

Monday, January 25

9 a.m.—N.C.A. Raw Products Technical Session, Rose Room, Hotel Traymore
 9:30 a.m.—N.C.A. Canning Problems Conference, American Room, Hotel Traymore
 10 a.m.-5:30 p.m.—Canning Machinery and Supplies Exhibit, Convention Hall
 11 a.m.—N.C.A. Joint Laboratory and Raw Products Conference, American Room, Hotel Traymore
 2 p.m.—N.C.A. Canning Problems Conference, Room B, Convention Hall
 2 p.m.—N.C.A. Marketing Session, American Room, Hotel Traymore
 4 p.m.—Meeting of N.C.A. Fishery Products Committee, Pine Room, Hotel Traymore
 5 p.m.—Drawings for attendance awards, Canning Machinery and Supplies Association, Convention Hall
 7 p.m.—N.F.B.A. Annual Banquet, Grand Ballroom, Convention Hall
 7:30 p.m.—Young Guard Banquet and Entertainment, American Room, Hotel Traymore

Tuesday, January 26

9 a.m.—Meeting of Prune Juice Committee, Pine Room, Hotel Traymore
 10 a.m.-5:30 p.m.—Canning Machinery and Supplies Exhibit, Convention Hall
 5 p.m.—Drawings for attendance awards, Canning Machinery and Supplies Association, Convention Hall
 7:30 p.m.—Captain's Dinner (dinner dance), sponsored by Canning Machinery and Supplies Association, Chalfonte Hotel
 9 p.m.—Shore Party, sponsored by Canning Machinery and Supplies Association, Haddon Hall

Wednesday, January 27

10 a.m.-3:30 p.m.—Canning Machinery and Supplies Exhibit, Convention Hall
 3 p.m.—Drawings for attendance awards, Canning Machinery and Supplies Association, Convention Hall

Convention Transportation Information

To facilitate travel from all points in the United States to Atlantic City, the Pennsylvania Railroad is making arrangements to schedule through cars. Arrangements for accommodations in the through cars may be made with the ticket offices of the various railroads throughout the country.

Atlantic City Train Schedules

Following is a schedule of train service between Atlantic City and Philadelphia and New York City (*—indicates chair car; a—does not run Sunday; b—does not run Saturday or Sunday):

PHILADELPHIA TO ATLANTIC CITY

Daily Except as Indicated

Leave Philadelphia

Arrive Atlantic City

30th St.	No. Phila.	
* 8:25 a.m.	8:36 a.m.	10:00 a.m.
* 10:35 a.m.	10:47 a.m.	12:00 noon
a 1:35 p.m.	1:45 p.m.	3:05 p.m.
* 4:48 p.m.	4:58 p.m.	6:15 p.m.
b 5:30 p.m.	5:39 p.m.	6:55 p.m.
8:40 p.m.	8:50 p.m.	10:15 p.m.
12:10 a.m.	12:20 a.m.	1:40 a.m.

Saturday and Sunday Only

12:35 p.m.	12:44 p.m.	2:00 p.m.
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ATLANTIC CITY TO PHILADELPHIA

Daily Except as Indicated

Leave Atlantic City

Arrive Philadelphia

	No. Phila.	30th St.
a 7:30 a.m.	8:45 a.m.	8:55 a.m.
a 8:30 a.m.	9:49 a.m.	9:59 a.m.
a 10:25 a.m.	11:45 a.m.	11:54 a.m.
* 1:20 p.m.	2:34 p.m.	2:45 p.m.
* 3:55 p.m.	5:16 p.m.	5:27 p.m.
6:00 p.m.	7:14 p.m.	7:24 p.m.
* 9:40 p.m.	10:55 p.m.	11:05 p.m.

Sunday only

9:30 a.m.	10:47 a.m.	10:56 a.m.
7:35 p.m.	8:46 p.m.	8:35 p.m.

NEW YORK CITY AND ATLANTIC CITY

Leave Penn Station	Arrive Atlantic City	Leave Atlantic City	Arrive Penn Station
* 10:20 a.m.	1:05 p.m.	a* 9:20 a.m.	12:05 p.m.
a* 3:20 p.m.	6:05 p.m.	a* 2:50 p.m.	5:40 p.m.

In addition, a train with chair cars leaves Atlantic City at 5:35 p.m. and arrives at Penn Station at 8:25 p.m. Sundays only.

New York City-Atlantic City Bus Service

The Public Service Coordinated Transport maintains frequent express bus service between New York City and Atlantic City. Express buses leave from the Port Authority Bus Terminal, 8th Avenue and 41st Street, several times daily on the half-hour. Express buses leave Atlantic City for the return trip to New York on a similar schedule. The one-way trip on an express bus is scheduled for 2 hours and 50 minutes.

* * *

As usual, the Pennsylvania-Reading seashore lines and the airlines serving the Atlantic City area will maintain offices in the lobby of Convention Hall. At the airlines' booth there will be available a consolidated plane schedule of Atlantic City and Philadelphia service to all major cities.

Forthcoming Meetings

January 4-6—Northwest Cannery Association, Annual Convention, Multnomah Hotel, Portland, Ore.

January 7-8—Canners League of California, Annual Fruit and Vegetable Sample Cutting, Hotel Fairmont, San Francisco

January 7-8—Illinois Cannery Association and Illinois State Agricultural Experiment Station, Cannery and Fieldmen's Short Course, University of Illinois, Urbana

January 18-21—Canadian Food Processors Association, Annual Convention, Alpine Inn, Ste. Marguerite, P. Q.

January 18-20—Michigan Cannery Association and Michigan State Agricultural Experiment Station, Cannery and Fieldmen's Short Course, Michigan State College, East Lansing

January 19-22—National-American Wholesale Grocers Association, Annual Convention, Ambassador Hotel, Atlantic City, N. J.

January 21-22—National Pickle Packers Association, Winter Meeting, Roosevelt Hotel, New York City

January 23-27—National Cannery Association, 47th Annual Convention, together with National Food Brokers Association and Canning Machinery and Supplies Association, Atlantic City, N. J.

February 1-4—Indiana Cannery Association, Cannery and Fieldmen's Conference, Union Memorial Building, Purdue University, Lafayette

February 3-4—Minnesota Cannery Association, Seventh Annual Cannery and Fieldmen's Short Course, Leamington Hotel, Minneapolis

February 3-5—Pennsylvania Cannery Association and Pennsylvania State Agricultural Experiment Station, Cannery and Fieldmen's Short Course, Pennsylvania State College, State College

February 8-9—Tri-State Packers Association, Inc., and New Jersey State Agricultural Experiment Station, Cannery and Fieldmen's School, Rutgers University.

February 9-10—New York State Cannery and Freezers Association, Inc., and New York State Agricultural Experiment Station, Cannery and Fieldmen's Short Course, New York Experiment Station, Geneva

February 10-11—Wisconsin Cannery Association and Wisconsin State Agricultural Experiment Station, Cannery and Fieldmen's Short Course, University of Wisconsin, Madison

February 15-16—Ohio Cannery Association and Ohio State Agricultural Experiment Station, Cannery and Fieldmen's Short Course, Ohio State University, Columbus

February 18-19—Iowa-Nebraska Cannery Association and Iowa State Agricultural Experiment Station, Cannery and Fieldmen's Short Course, Iowa State College, Ames

March 12-13—Utah Cannery Association, 42nd Annual Convention, Hotel Utah, Salt Lake City

March 15-16—Canners League of California, 50th Annual Directors Conference, Santa Barbara Biltmore, Santa Barbara

March 23—Wisconsin Canning Technology Conference, Babcock Hall, Madison

March 24—Wisconsin Cannery Safety Institute, Babcock Hall, Madison

May 11-12—Pennsylvania Cannery Association, 3rd Annual Sales Clinic, Galen Hall Hotel, near Reading

May 16-19—U. S. Wholesale Grocers Association, Convention and Exposition, Kiel Auditorium, St. Louis, Mo.

Wright Brothers Observance

(Concluded from page 339)

for a country-wide release by a feature writer for the Associated Press, filed Tuesday night, and was included, along with photos of the food shelves, in the kit of press materials passed out at press headquarters at Kitty Hawk to newspaper and magazine writers covering the celebration. Also the Division issued a special radio and TV release to 411 broadcasting stations including the networks. Text of the feature press release follows:

Canned Foods Helped Wright Brothers during Kitty Hawk Experiments

Canned foods played an important part in the historic first airtight of the Wright Brothers at Kitty Hawk 50 years ago, as thousands will discover when they visit the replica there of the shack occupied by these intrepid innovators in 1903. The National Park Service, in restoring the shack from old records and photos has outfitted its pantry shelves with models of the same array of canned foods shown in the picture.

President Louis Ratzesberger, Jr., of Hoopston, Ill., president of the National Canners Association, stated "It's no surprise for researchers to find that Orville and Wilbur Wright used canned foods to sustain them during their trying weeks of experiment. Canned foods have played an important role in most of the major explorations and expeditions of the past 150 years. Peary used them at the North Pole; Byrd in the Antarctic. As far back as 1819 they fed Captain Edward Parry on his expeditions to discover the Northwest Passage. From his stores, recovered in 1911, British scientists have sampled tins of pea soup and beef, still edible after 87 years."

In the Wright Brothers private papers, being published this month contemporaneously with the Golden Anniversary Celebration at Kitty Hawk, December 14 to 17, are references to the bleakness of the area of the testing grounds. "The ground here is a very fine sand, with no admixture of loam that the eye can detect, yet they attempt to raise beans, corn, turnips, etc., on it. Their success is not great, and it is a wonder that they can raise anything at all," Wilbur Wright wrote in 1900. He and his brother solved that problem during the three annual encampments they made, by stocking up with canned foods.

An old photograph of the 1902 camp disclosed a kitchen area with two large shelves containing 38 cans of food. Magnification of the print revealed the presence of canned pears, plums, asparagus tips, peas, tomatoes, cling peaches, and salmon. There were boxes of dried apricots, cans of coffee,

baking powder, and a 2-quart size mason jar holding flour.

For an authentic reproduction of these containers of foods, the National Park Service turned to the canning technologists of the National Canners Association, the trade association of the canning industry, located in Washington.

A facsimile reproduction of the foods could not be made merely by assembling like cans of like products. Everything had to conform to conditions of or before 1903. That meant that none of the modern streamlined labels would do. In construction the cans of that period differed from those of today.

Food was then packed in what was called the "hole-and-cap" cans, a circular opening left in the top of the can, the food filled through this hole, which was afterwards closed by soldering on a special metal cap. All of the Wright Brothers food cans were of that variety, now long out of use in the canning industry. Modern cans have done away with old-fashioned soldering. The Canners Association simulated these obsolete cans, soldering caps on the four sizes of modern cans shown in the Wright Brothers old photo print.

A real problem arose in finding replicas of the labels of 50 years ago. Great progress has been made in labeling. Today's labels show the contents of each can, the name and address of the manufacturers, and many of them have helpful information on how to use and prepare the product. None of those practices existed in the days of the Wright Brothers which predated the original Federal Food and Drug Law of 1906. The N.C.A. researchers explored files of label houses 50 years or more old. Baltimore, a center of canned foods supplies in

those days, and San Francisco, heart of the dried foods industry, were logical sources of contemporaneous material. Their search however, was handicapped by destruction wrought in the Baltimore fire of 1904 and the San Francisco earthquake of 1906, but finally, a Baltimore label house that has been in business nearly 100 years, in an area outside of the fire, came up with a full set of every label they had ever manufactured and enough duplicates to take care of the situation. From this store of labels of the Wright Brothers period were selected some that would represent canning industry of that time. Samples were drawn from many of the canning sections of that era. Today canning takes place in 46 of the 48 states.

A search of antique shops produced a genuine 2-quart mason jar similar to the type the Wrights used to hold their flour. The same source produced period stone crocks with wire bale and cover used to hold their marmalade and pickles.

Despite all their efforts N.C.A. researchers were unable to find any sample of the square cans of the asparagus tips the Wright Brothers bought. These are completely out of existence and the machines that made them have passed into oblivion. Boxes of dried apricots also were not restorable, labels of that product and that period having been destroyed in the San Francisco earthquake.

Except for these two failures, however, a facsimile of every food can and practically every label shown on the two kitchen shelves of the Wright Brothers shack at Kitty Hawk, has been made, delivered to the Park Service and was shipped to Kitty Hawk in time for display in connection with the Anniversary services, now going on.

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